A photograph of a rustic stone brick oven. The oven is built from dark, irregular stones and has a large arched opening. A chimney pipe extends from the top. The oven is set against a backdrop of lush green trees. The title text is overlaid in a large, orange, serif font.

How to Build a Backyard Brick Oven from Scratch

Laura Blodgett
and Greg Blodgett

Contents

[Title Page](#)

[How My Engineer Builds Things](#)

[Foundations and Legs](#)

[Foundations and Legs](#)

[Foundations and Legs](#)

[Fire Brick Core](#)

[Cladding and Entry with Chimney Hole](#)

[Outer Walls and Insulation](#)

[Roof Tiles](#)

[Door and Counter](#)

[Rock Facade](#)

[List of Supplies and General Directions](#)

[Greg's Time Table](#)

[Greg's Estimated Fast Track Timetable](#)

[Go Have Fun Building Your Own!](#)

How to Build a
Backyard Brick Oven
From Scratch

Laura Blodgett

And

Greg Blodgett

Published by DIP: Daily Improvisations Press

DIP into knowledge

How My Engineer Built a Backyard Brick Oven From Scratch

My engineer goes by the name of Greg. He likes to make things. He is often creating machines or processes or food that I have never heard of. He uses parts and ingredients that others would consider trash. His results are usually fabulous. Except, I don't eat the concoctions with habañero peppers in them...

He has made me a cement work table, greenhouse grow light stands, and a kitchen wall tile mosaic. He has made himself a bicycle generator, and a fish pond with a waterfall in the greenhouse. Even the mundane items, like a laundry rack across the ceiling, are more fun the way he does them.

One of my favorite stories is about a spaghetti casserole Greg made for a potluck dinner. One of my friends showered me with compliments and asked for the recipe. I hesitantly informed her that Greg had made it with left-overs from the refrigerator. She laughed.

The brick oven project followed this pattern. About the only thing that he bought just for it was the fire brick for the core. Most everything else was salvaged scraps or materials on hand from previous exploits.

Even though I had witnessed the brick oven taking shape, I only had a limited understanding of it until he explained it so that I could write about it. I greatly enjoyed those interviews, as he explained the construction details and his decision making along the way. Now, I want him to make something else, just so we can talk about it!

LB

Build a Backyard Brick Oven – Foundations and Legs



Everyone makes their own pizza -

Initially, all he wanted to do was quickly build some sort of outdoor oven to bake a special finish on some shelves he had made for my greenhouse. Next thing I knew, he was starting to build a brick oven and promising us delicious pizza. That was about eight years ago. We've had many a wonderful pizza party since then. We have also cooked things like corn on the cob and pork roast. I am convinced that everyone should have a brick oven in their backyard. This is how he did it:

Choosing a Site

. *We wanted it as close to kitchen access as possible*, but building codes would have required the chimney to be over 12 feet tall if it was within ten feet of the house. So, we picked a place about 20 feet from the back patio and not too close to our large shade trees.

. *There was also discussion about which view of the yard would be blocked*. I still had several children running around at home and was used to being able to see them through the kitchen window while I worked. The oven would be located so as to let me have a fairly widescreen view of the back half acre.

Preparing the Foundation

. A rectangular ditch was dug, somewhat deeper in the corners, for the concrete foundation. The hard clay soil was particularly resistant right there, so he was only able to dig about 1.5 feet, maybe a bit deeper in the corners. To avoid problems with the foundation heaving and cracking, he put rebar horizontally throughout the foundation so that it would hopefully move as one piece, if it moved. A couple pieces of rebar were also put in each corner to support concrete legs that would come later. (Below: **backyard brick oven foundation**)



Forming the Pillar Legs

. He chose to make pillar legs because it would use less material and would look sleeker. The form was built out of scrap wood screwed together and easy to unscrew, to make one pillar at a time. This was slower, but used less wood. The form was about 3 feet high, and a 10 inch by 10 inch square. Plastic sheeting was stapled to the inside of the form so that the cement wouldn't stick to it. Wire mesh was put in various places to give strength to the concrete. More rebar was put in each pillar leg, both for strength and to be points of attachment for the floor of the oven.

. The rebar sticking out of the top of each pillar would be covered with some PVC pipe and taped shut with duct tape. Plastic sheeting was also put on top of each pillar. The idea was that the main oven body would not be as permanently stuck to the pillars. (We have never tried to move it....it probably weighs a few thousand pounds)



looking down, inside the plastic covered wood form



brick oven pillar legs under construction



top view of pillars and connecting rebar before the PVC is put on

Making the Raised Concrete Base Table for the Oven

. *Large chunks of wood were positioned under where the base table would be poured. These would be removed after it was cured.*

. *The form bottom was a piece of plywood, with squares cut out where the table would meet the pillars, so that there wouldn't be any wood left in there to rot. Then, 2 x 4 lumber was used to make the rest of the form to be able to pour *3.5 inch deep slab on top of the pillars.**

. *When that was partially cured, more 2 x 4 wood was set in place so that a 3.5 inch high curb could be poured around the outer edge of the table.*



all four legs complete

The subsequent lip would make a box for the looser layer going in next.



brick oven base table supports



building the curb form



This is what it will look like from underneath after the extra edge is added

Build a Backyard Brick Oven – Fire Brick Core



(Previous photo: brick oven winter work space)

There are many layers of the brick oven that cannot be seen from the outside.

That is because the idea is to heat it up to high temperatures and retain that heat for hours. The Bread Builders: Hearth Loaves and Masonry Ovens, by Daniel Wing and Alan Scott, was a useful resource for the building process, as well as understanding bread.

Greg wishes he had originally made the base table of the oven about 2 inches wider all around. So, in most of the photos you will have to visualize a band of marble chunks inlaid in white cement surrounding the whole table. He does painstakingly build a form and add that later, but he could have just poured a two step curb in with the first pour and saved himself some time and work. Here is how Greg constructed the fire brick core,

even though it was winter:

Insulating the floor of the oven:

The shallow cement box was filled with loose cinder pieces. These can be obtained here in southwest Idaho at a public pit through the Bureau of Land Management (BLM) for \$15 a ton. He says perlite would probably be “better,” but it is more expensive.



two girls stomping on loose cinder for insulating bottom of brick oven

Greg let the younger two girls get up and stomp around on the cinder, just for fun. The complete oven would weigh *much* more than they did! You can see that the outer curb of the table looks bumpy. This is because it is made of cinder cement, such as cinder blocks are composed of. This is lighter than regular cement. The base table was regular cement, which is stronger. *(The rest of the insulating process will be shown later, but the bottom layer had to go down first, obviously, so the oven could be built on top of it.)*

Off to the left of the girls can be seen the wider section of cement, where the front of the oven will be. *Here, there is an opening in the base table for ashes to be brushed out of the oven, down into an ash pit.* Most of the cooking is done directly on the fire bricks. The oven door will be just behind that opening. The wood forms will be removed before outer layers are added.

Another layer of regular cement was poured over the loose cinder. *Since Greg wanted the fire brick core to be completely surrounded by the insulating cinder, this additional layer of cement did not reach the outer edges of the loose cinder.*

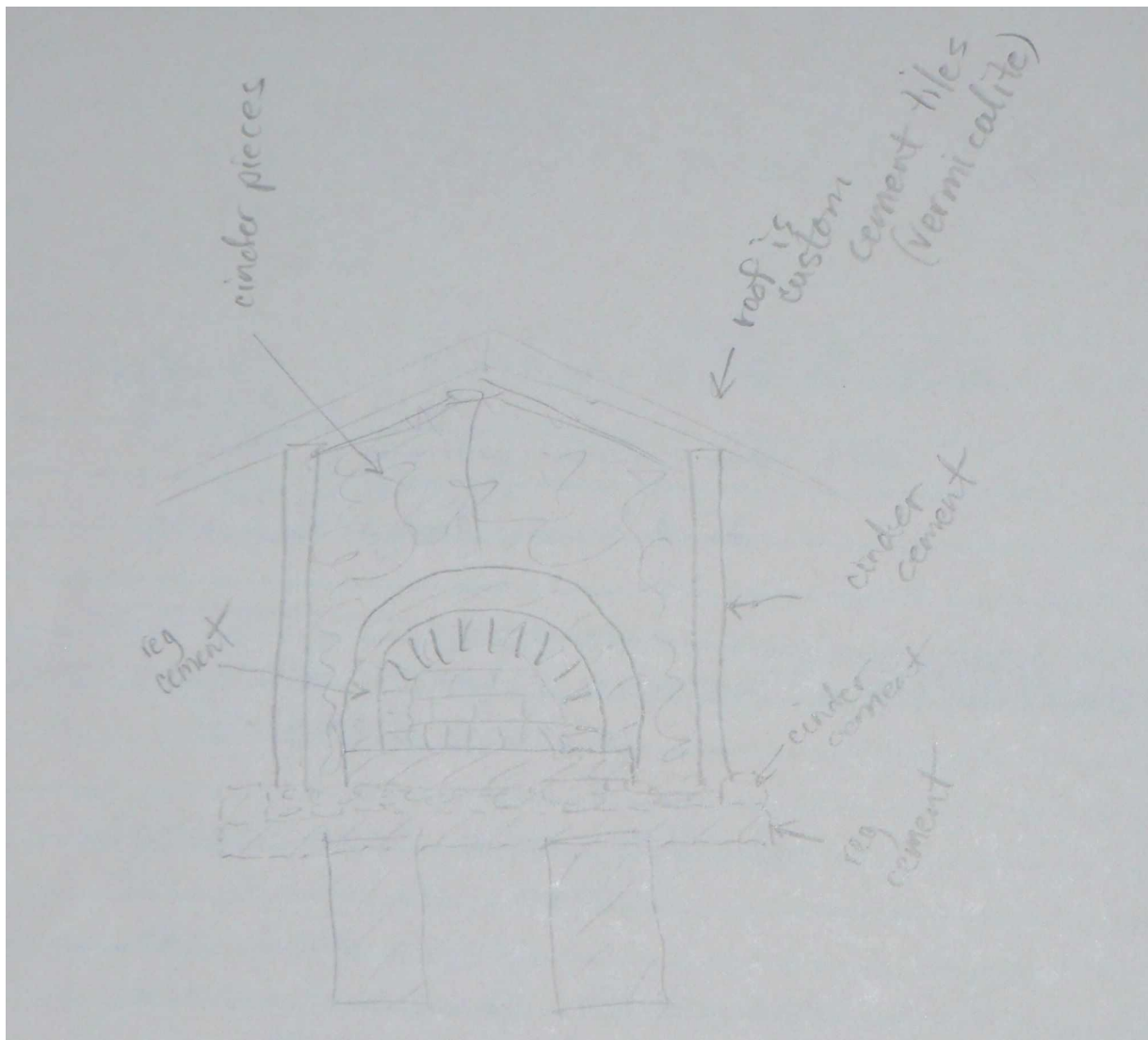


base layers of brick oven table: regular cement, loose cinder, more regular cement, then fire bricks

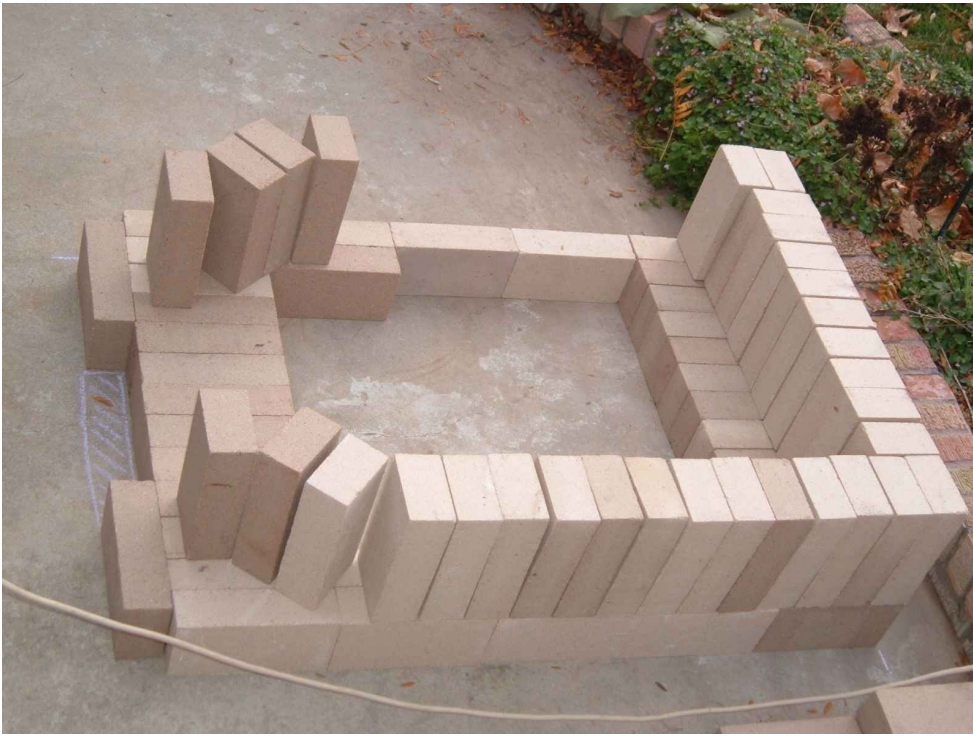
Forming the Fire Brick Core:

Cement gets weak when it gets too hot, so *the core of the oven needs to be made of special bricks that can handle and retain heat.* Before permanently placing the bricks, Greg worked out the design on the patio. A photo was taken so that he could remember what he decided, until it came time to actually build the oven core. *All of the dimensions of the oven had to be based on the size of the core.*

sketch of cross section of completed brick oven, not to scale



The sketch of the oven shows how the fire bricks will end up completely encased in regular cement.



beginnings of brick oven
fire brick core prototype on patio

It was not necessary to lay out what the arched roof would look like. All the dimensions for building could be obtained from laying out the floor and walls of the oven.



fire brick oven floor is easy

No mortar is used in the floor bricks of the oven. They were just placed as tightly together as possible.



special mortar in between the rest of the fire bricks

A clay mortar, also made to withstand heat, was used to hold the rest of the brick oven core in place.

(Fire brick and clay mortar are specialty items that you may need to search around for. Try specialty masonry stores. The same stores will likely be a source for the clay chimney liners)



distribution

an arch for better heat

A wall of fire bricks becomes the very back of the oven. A multi-piece form, was made to help hold the arch while it was created. There are shims between a couple of the layers, which can be pulled out, thus loosening all of the form pieces and making it easier to pull them out.



first arch row completed

The wood form was moved forward to make each row for the arched roof. Chef Betharoni, our daughter pictured here, took most of the photos. She did a semester long

writing project centered on the use of the brick oven, *for an English class while in college! :-)*



curing the clay mortar and staying warm

A metal piece (*not the aluminum foil*), an L shaped channel, was placed across the fire bricks making the front wall of the oven. *This supports the brick needed under the arch, but over the door.* The bricks are already blackened by the fire being used to keep the mortar from freezing, cure the mortar, and keep Greg warm! In the next chapter, the [process of putting the cladding over the fire bricks](#) will be explained.

Build a Backyard Brick Oven – Cladding and Entry with Chimney Hole



(Previous photo: tin foil over fire bricks)

A cladding is something that overlays and encases. This is useful for the brick oven because it helps it retain much more heat. It may also help hold the core together more firmly. *The recommended cladding for the brick oven is regular concrete* (as opposed to cinder concrete), but first, all the bricks are covered with aluminum foil.

This is just aluminum foil that you can buy at the grocery store. The sheets were overlapped some, to form a space-age looking capsule. *Then, some malleable wire was pushed into a shape that loosely hovered over the tin foil.* As usual, this was to strengthen the concrete so that it should be less likely to crack. The wire that Greg used was some left over bits of animal fencing that he had saved.

As with the pillar leg construction, Greg preferred to save on materials for the concrete forms. He only built it up a section at a time. This also meant he didn't have to have a lot of concrete mixed at one time, but could work with his own small mixer. **In the photo above left, you can see the cladding already in place along the side, as Greg proceeds to work on the rounded top.** *Don't get this confused with the outer walls that will show up in later sections.*

Once the cladding was finished, it was a good time to make the entry portal to the oven. **This space would have the chimney hole and provide a wind break for the**

main opening to the oven core. This entryway to the oven is made of cinder concrete. *When the fire is being started in the oven, the door is left open.* That is the only time smoke can be seen coming out of the chimney. Once the fire has heated the oven hot enough, the door is closed to let the heat equalize. When it is time to cook, how the ashes are taken care of depends on the food. For bread, they are completely cleaned out. For pizza, they can simply be pushed to the back and a small fire kept going so that the cheese will brown nicely!

the cladding is complete and the entryway is in process



It was deep winter while Greg was working on this part of the oven, so if it wasn't the weekend, it was dark out there. Nonetheless, he seemed to think it was fun. *Kind of like he thinks wandering around in the mountains in the snow, cold and exhausted, while looking for wild animals to kill is fun. :-)* I don't argue. I just check once in a while for signs of life...



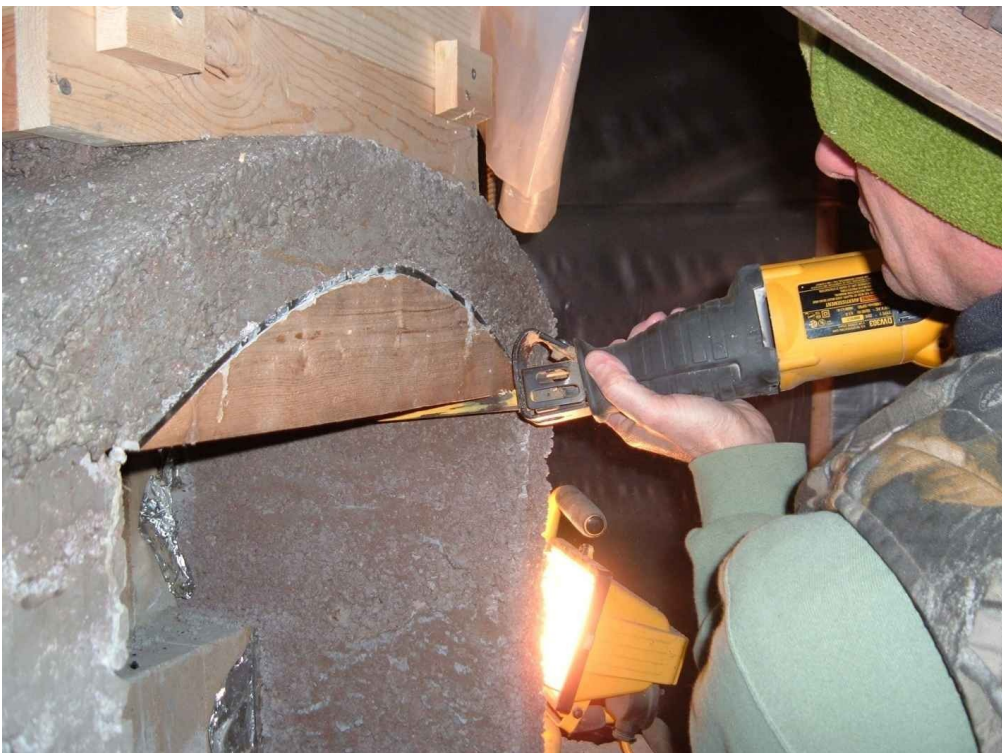
entryway arch with view of chimney hole from outside

The entryway is the only outer aspect where the arch shape is actually seen when the oven is complete. It is purely cosmetic here. A piece of plastic was bent across to connect the entry walls, held in shape by being screwed to cut pieces of 2×4 lumber. A wire mesh was fit over that and around *some foam that was shaped with duct tape to form the plug that would create a hole for the chimney.* When the concrete arch was cured, clay chimney liners would be stacked over the top of it. These chimney liners would then be surrounded by cinder concrete. The hardest part of forming the arch was getting the rounded plastic/wood form out of the front after the entry roof was done. The concrete adhered to the plastic form more than expected. There were some tense moments with a saw, while trying to cut the wood out.



view of the chimney hole while looking up from inside the entryway – the door construction will be covered later

In the photo above, *the opening to the oven is closed off by the custom made cement door*, which was made later.



cutting out front form

(the wood on top of the arch is the form for the first chimney section)

There was some concern that the saw would damage the concrete or that the form wouldn't come out *without pounding on it*. That would possibly have broken the new concrete arch. Using shims, such as were used forming the fire brick arch may have helped.

It did finally come out, and Greg was able to get busy pouring cement for the outer walls.

Build a Backyard Brick Oven – Outer Walls and Insulation

Although the rustic look of the oven in just its cladding has a certain appeal, for optimum heating there needs to be a layer of insulation. An outer wall needs to be built so that this insulation can be put between it and the cladding.



This pizza has just started cooking

The first thing to do was to weld together an open box frame out of rebar.

Sections of wire fencing were tied between the rebar, such that it would be in the cement wall for structural support. The front and back bottom rungs of this box rested on the cinder cement curb at the front of and at the rear of oven table/base. You may recall that there is a wider section of the curb at the front of the oven, that the whole entryway was built on. Greg extended the outer edge of the base table before he began pouring the cement for the walls. *The side outer rungs of rebar are embedded in that extended white curb.*

With this rebar in place, cement forms were built so that the wall could be poured to a height of 10-12 inches at a time. There were two reasons for this. One is the recurring desire to use up fewer materials for the framing. *The second reason was to make it easier to pour 2 inch thick walls.* Keeping the height limited with each pour made it possible to pack the cinder cement and avoid bubbles. Wider walls would have meant more weight for the whole oven.



brick oven walls half way up

The space between the cladding and the outer wall was about 3 inches near the base, as well as up along the vertical section of the cladding. It would get larger as the cladding curved in. *The walls were built up to be 6 inches taller than the top of the cladding, with angled peaks in the front and back walls.* When the cement was cured, this whole space was filled with loose cinder.

In the previous photo, the wire on the rebar is more obvious. We were already “testing” the oven’s ability to cook the best pizza regularly from this point on. :-) One pizza is being taken out of the oven with the handshake.

The first section of the chimney wall was poured in place, to make sure it would fit the arch well. Subsequent sections were poured in a free mold, then stacked over the liners. This cement was also mixed with cinder. A piece of wire mesh was placed across the top of the clay liner as a spark arrester. It also deters birds, who became immediately interested in the chimney.



brick oven house

The little cement house is estimated to weigh almost 2 tons, but looks like it belongs in a fairy tale with some mythical creature living in it. *Possibly a miniature fire-breathing dragon?* As long as it cooks pizza, we can let it live.

Next up will be: how the roof tiles were made and put in place.

(Notice that the cinder cement is quite rough - lots of small holes in the surface. In addition to being lighter than normal cement, it also has the benefit of being a great surface to apply mortar to hold the rock facade. If you build your walls out of regular cement, you should score the cement before it completely cures to give the mortar

something to grab on to.)

Build a Backyard Brick Oven – Roof Tiles



backyard brick oven roof tiles side view

As you can imagine, it is especially important that the roof of a backyard oven be fireproof. Said roof also needs to stay in place without screws or staples, since there is no wood to attach them to and it is hard to put those things in cement. Lastly, it needs to be made in units light enough to maneuver to the top of the oven, but heavy enough to sit firmly in place!

Greg made five long cement tiles for the roof of our backyard brick oven. A form was made out of plywood so that the 4 side tiles would have an “L” shaped lip on one edge. The form was the same for each of the bottom two tiles. However, the top tiles had to accommodate the slightly asymmetrical roofline, as well as fit around the chimney stack.



roof tiles sitting in their notches in the back wall of the brick oven

The cement was mixed with vermiculite, to make it lighter in weight. It retained the natural light gray color of cement, as opposed to the cement which had cinder added and looks darker even when cured. Each tile had a piece of chicken wire placed laying across its whole surface horizontally, midway through the cement pour. *The added stability to the cement was even more crucial since the tiles are only about one inch thick.*

A brace for the roof was made of rebar welded to the outer wall rebar, before the top of the outer wall was poured. A cement triangle was poured around and attached to the rebar to provide additional support at the midline of the roof, from side wall to side wall. The tiles were lifted and carried on edge, to avoid cracking.

The two bottom side tiles were put in place first, with the “L” lip set firmly in the notches in the front and back walls of the oven. There are also notches in the cement triangle in the center. Next, the top side tiles went on, but only had notches in the back wall and center triangle. Thin metal flashing is bent to cover the gap between the tile and the chimney stack. It screwed fairly easily in to the cinder cement, but is just resting on the roof tiles. *A final, narrower cap tile covers the very top of the roof line to finish the roof.*



roof tiles in front by the chimney stack



metal plates attached to tile and chimney stack

Now, the insulation cinder space is safe from collecting any number of things.

Like squirrels and birds. Wouldn't want any unexpected roasted baby squirrel.... Along with the roof being fireproof, squirrel, and bird proof, rain water drips right off of it and snow glides to the ground. If those roof tiles were a little easier to make, I would ask for some for my whole house! :-)

Build a Backyard Brick Oven – Door and Counter Shelves



(Previous photo: Mixing the cement for the door)

One of the desirable features of the brick oven is to be able to heat up the fire brick core, then maintain an even distribution of heat. The oven needs a door for this. It needs to be a door that is a good combination of being heat resistant and non-conductive (*thermally*). An all metal door would be heat resistant, but would be a good conductor of heat, so heat could be lost more quickly from the oven. Wood is non-conductive, but obviously combustible. *Cement is heat resistant and non-conductive, however, a little cement gets heavy fast.*

Greg chose to make his brick oven door out of cement. He wanted it to fit snugly in the opening, so made a well-supported form that would not give way as the cement was poured into it. *First, scrap plastic was cut, then glued together with silicone to make a rectangular form, about 1.5 inches deep.* After that, convenient pieces of lumber, bricks, and broken cement chunks were placed to hold the sides straight.



plastic cement form for brick oven door



Putting silicone in the angles



oven door first layer of cement, with lumber added to support sides

The concrete was made from white cement, clear white sand (*such as can be found in pits in Idaho, but is shipped to golf courses in Hawaii!*), **lime, and white marble chips.** The marble chips didn't show up well, so now when he puts bits of things in cement, he chooses something with more color contrast.

The concrete mix was poured to only fill the form half-way, then a wire mesh attached to a metal handle was layered in. The wire was the normal measures to strengthen the concrete, *but also to attach the handle more securely to the door.* The handle was just something from his junk pile, that he has no idea where he got. Finally, the form was filled completely with the white cement mixture.



oven door wire support with handle



putting in the rest of the concrete mix



helping the cement brick oven door settle



oven door complete and in place

The door still gets hot, as the oven often reaches temperatures of 600-700 degrees Fahrenheit. Greg does most of the cooking wearing his thick leather gloves and wielding long handled spatulas. After cooking pizzas for a crowd, he has noticed fewer hairs on his forearms.... Some people like to help cook their own pizzas, and he is quite willing to teach them the finer details of using the oven.



working around the heat of the brick oven

A bottle of beer and a small propane torch (for ease of igniting the wood) fit nicely on the cement counters that Greg made for the front of the oven. The original base table was built with space planned for these counters. They are made of the same concrete mix as the door, but are closer to two inches thick. They were polished with diamond polishing pads. A section of concrete was poured to raise the middle counter to the same height as the opening of the oven. It is T shaped, in order to fit partially inside the archway entry. The side shelves were left at the lower level for variation.

The exposure to high heat has formed a nice sheen on all of the white cement.

There are minimal fine cracks that formed right away, giving it an ancient Greek look, but nothing else has developed in over 8 years. The door is heavy for me to pick up, but I can do it with both hands. *Mostly, I stay inside, roll pizza dough, and wait for my pizzas to come back perfectly browned*

Build a Backyard Brick Oven – Rock Facade



(Previous photo: red tinted rhyolite from Flat Top Butte Owyhee County Idaho)

The final step in making the backyard brick oven was giving it a finished look.

Being a bit of a rock hound who likes to wander around in the desert among the rattlesnakes, *Greg decided to use rock from a Bureau of Land Management (BLM) pit.*

There were a few small pieces left over from some paths he had made in the yard, but he still had to make another hour and a half drive out to the middle of desolate parts Owyhee County (Idaho) to get more. He always has some reason to go wander around in the high desert...

Although I have been to the rock pit at Flat Top Butte, I did not go that time.

Collecting the rock involves climbing around on a mountainside, which is disintegrating into slabs of various sizes. The slope of 45 degrees or more is constantly shifting under foot, as people search for desired rocks. The truck bed will only hold about 1/2 ton of rock and still be able to clear the ruts in the dirt roads. *None of us has been bitten by a rattlesnake, but at least one of us has been warned by one.*

One chart on the BLM website says that Flat Top Butte has sandstone, but when you click on the link to the pit it says the rock is rhyolite. *It does break by sheering, but not very easily, making it already basically flat and suitable for paths and facades.* The minimum of one ton just means you have to pay for at least that much. Currently at \$30/ton, that's affordable. It doesn't count the cost of fuel, but "includes" an excursion in the wild...

Greg started his rock and mortar facade on the back parts of the brick oven, so he could work out the kinks in his design before he got to the front. He thought he might make it look like stacked bricks, but after a couple of rows and some input from his girls, a more random look was adopted.



applying mortar to the back side of the facade stone



then, press the stone onto the cement

Even with that, it was necessary to do some cutting. Sometimes, if the rocks were particularly thick, he would use his four inch diameter diamond saw blade to form a break line. A hammer and chisel were employed to help with the breaking. For rocks that were to fit on the corners of the oven house, he used the same saw. He could really only cut about an inch deep, but that was just enough to cover the corners nicely. *A normal mortar for stone or brick was used to adhere each rock to the oven's outer cement walls.*



cutting rhyolite rock with a diamond blade saw



using chisel to complete fracture along break line



back wall of oven facade almost complete

By the time Greg got to the front of the oven, he was much more comfortable with the process and able to problem solve the unique corners and curves of the front arch. He chose or made very thin rocks, so that he could cut them in L shapes to fit over the cement and follow the curve.

For the outer corners and center, he made concrete pieces to the exact size needed. These he polished. *The cement form for the very center piece was filled with a baked (to harden it) white clay shape to form the logo GB.* He thought this would break out when then form was removed, then he would fill it with something else. However, it stayed in and is a nice contrast to the dark cement.





polishing cement center piece



the inner aspect of the brick oven entryway showing how the L piece goes around the curve



but on the outside it looks like a stack of rocks

And so, we have a beautiful backyard brick oven in our back yard. We will have to live here forever, because it would cost a fortune to move the nearly 4000 pounds and I can't bear the thought of leaving it behind.



Others are usually very willing to help cook their own pizzas.



backyard brick oven with stone facade

List of supplies

Concrete:

You can buy pre-mixed sacks of concrete dry ingredients at home improvement centers, but Greg mixed his own to save money. There are numerous sand and gravel pits near our home in southwest Idaho where he can purchase “concrete mix” or even just “pit-run,” which are both just a mix of sand and gravel.

He buys the normal Portland cement from a home improvement store.

White Portland cement is more of a specialty item, so it may take a few phone calls to find a masonry center that carries it.

Basic Concrete is 4 parts of sand and gravel to 1 part cement

Note that cement and concrete are not synonymous. Concrete is the result of mixing sand, gravel, cement, and water.

Cinder Concrete is 4 parts cinder to 1 part cement

White Concrete is the same as regular concrete, but use white cement. For very white cement, Greg uses about -

- 3 parts clean white sand

- 1 part white marble chips

- 1 part white cement

- 1 part lime

- Water

All measures are by volume (not weight).

For all concrete mixes, water is added until saturation, but not enough to make the mixture soupy. Too much water weakens the concrete.

Mortar:

Greg buys a mortar mix, which is primarily fine sand and cement. He could mix it himself, but he used significantly less of it than concrete, so the savings would not have been very much.

You can find numerous concrete recipes online.

Greg's Time Table

- site prep: 1 day
- foundation: 1/2 day + 3 days to cure
- pillars: 1/2 day to build form x 4 {1/2 day to mix and pour concrete, 2 days to cure}

- table: 1 day to build form, 3 hours to pour concrete, 5 days to cure
- curbing (for wall foundation): 1 day
- lay in insulation and pour oven floor: 1/2 day
- build fire brick core: 2 days
- build oven walls: 3 weeks
- build chimney: 1 week
- fill with insulation: 1 day
- build roof tile form: 1/2 day x 5(roof tile forms)
- pour roof tile: 1/2 day x 5(roof tiles)
- cure roof tiles: 5 days
- build shelf forms: 1 day
- pour and cure shelves: 5 days
- polish shelves: 1 day
- rock facade corners: 1 day/corner

- rock facade: 2 square feet/hour x ~ 50 square feet = 25 hours

Computing overall time:

x 10 days of not working on it per day of working unit ~ 75 days x 10 = 750 days or 2 years.

Greg's Estimated Fast Track Timetable

- site prep: 1/2 day
- foundation: 1/2 day + 3 days to cure, but build pillar forms while waiting
- pillars: 2 days to build forms, then 4 days to cure
- table: 1 day to build form, 3 hours to pour concrete, 5 days to cure
- Build arch support for fire brick and build oven wall frame:
- curbing (for wall foundation): 1 day
- lay in insulation and pour oven floor: 1/2 day
- build fire brick core: 1-2 days
- build oven walls: 2 days, you might want to consider using 4 inch cinder block to save time
- build chimney: 3 days
- fill with insulation: 1/2 day
- build roof tile form: 1 day to build all forms
- pour roof tile: 1 day to pour all tiles
- cure roof tiles: 5 days
- Build forms, pour, and cure shelves: 5 days
- polish shelves: 1 day
- rock facade corners: 1 day/corner
- rock facade: 2 square feet/hour x ~ 50 square feet = 25 hours

Total Projected Fast Track Time = about 44 days



Go Have Fun Building Your Own!

We hope you are inspired to go build your own backyard brick oven! In doing so, you will make great memories in the building process, as well as in all the food you can share with friends and family. Also, next time you read a recipe that says, “this would be best if cooked in a brick oven, but since you don’t have one of those in your backyard...” you can smile and just do it the best way after all.